

Sep. 2. 2008 4:04PM

No. 4421 P. 1

Application No. 10/536,713
 Paper Dated: September 2, 2008
 In Reply to USPTO Correspondence of 03/08/2007
 Attorney Docket No. 0470-051644

Customer No. 28289

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Group Art Unit : 1761
 Application No. : 10/536,713
 Applicants : Cecile VEERMAN et al.
 Filed : 04/03/2006
 Title : METHOD FOR IMPROVING THE FUNCTIONAL
 PROPERTIES OF A GLOBULAR PROTEIN,
 THUS PREPARED, USE THEREOF AND
 PRODUCTS CONTAINING THE PROTEIN
 Confirmation Number : 2876

REQUEST FOR CORRECTED FILING RECEIPT

FACSIMILE NO.: 571-273-3201

COMMISSIONER FOR PATENTS
 Filing Receipt Corrections
 Alexandria, VA 22313-1450

Sir:

Attached is a copy of the official Filing Receipt received from the United States Patent and Trademark Office in the above application for which issuance of a corrected document is respectfully requested.

The THIRD listed Applicant's residence should be corrected to read as follows:

Hendericus Gerardus Maria Baptist, ~~Amhem~~ Arnhem, NETHERLANDS;

The SIXTH listed Applicant's name should be corrected to read as follows:

~~William Kleeck~~ William Kloek, Veghel, NETHERLANDS;

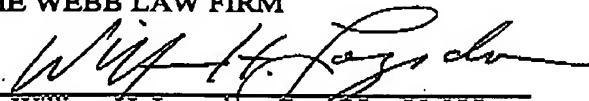
The front page of the Publication should be corrected to list all SIX applicants as they are listed on the Filing Receipt.

Also, a copy of the Filing Receipt with the requested corrections noted thereon and highlighted is attached hereto. Please issue a corrected Filing Receipt.

Respectfully submitted,

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US 20060204454A1

(19) **United States**(12) **Patent Application Publication**
Veerman(10) **Pub. No.: US 2006/0204454 A1**
(43) **Pub. Date: Sep. 14, 2006**(54) **METHOD FOR IMPROVING THE
FUNCTIONAL PROPERTIES OF A
GLOBULAR PROTEIN, PROTEIN THUS
PREPARED, USE THEREOF AND
PRODUCTS CONTAINING THE PROTEIN**(76) **Inventor:** Cecile Veerman, WAGENINGEN (NL)**Correspondence Address:**
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PITTSBURGH, PA 15219 (US)(21) **Appl. No.:** 10/536,713(22) **PCT Filed:** Nov. 28, 2003(86) **PCT No.:** PCT/EP03/13678(30) **Foreign Application Priority Data**

Nov. 29, 2002 (EP)..... 02080019.9

Publication Classification

(51) **Int. Cl.**
A61K 8/64 (2006.01)
A61K 8/96 (2006.01)
A23L 1/31 (2006.01)
C07K 14/765 (2006.01)
C07K 14/415 (2006.01)
C09D 189/00 (2006.01)
(52) **U.S. Cl.** 424/50; 424/70.14; 530/350;
530/370; 426/574; 106/124.2

(57) **ABSTRACT**

The invention relates to a method for improving the functional properties of globular proteins, comprising the steps of providing a solution of one or more globular proteins, in which solution the protein(s) is/are at least partially aggregated in fibrils; and performing one or more of the following steps in random order: increasing the pH; increasing the salt concentration; concentrating the solution; and changing the solvent quality of the solution. Preferably, the solution of the one or more globular protein is provided by heating at a low pH or the addition of a denaturing agent. The invention also relates to the protein additive thus obtained, to the use thereof for food and non-food applications and to the food and non-food products containing the protein additive.

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